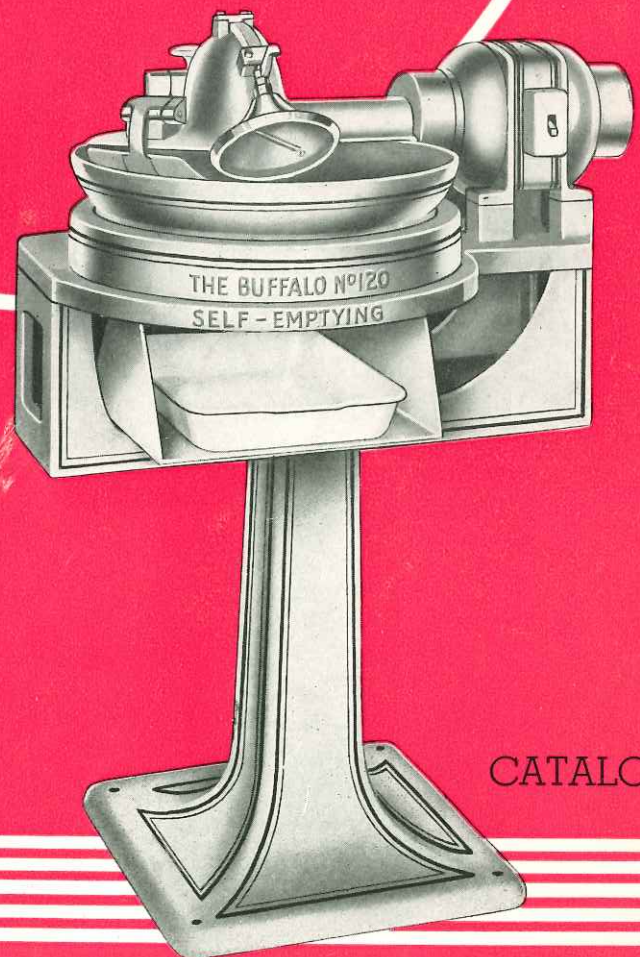


**SAVE TIME - AVOID WASTE
and REDUCE EXPENSE
in your kitchen!**

G-11



CATALOG 26

BUFFALO KITCHEN MACHINES

JOHN E. SMITH'S SONS CO., BUFFALO 3, NEW YORK

U.S. Patent Office
FEB 24 1959
D. 11

BUFFALO KITCHEN MACHINES

FOOD CUTTERS

★

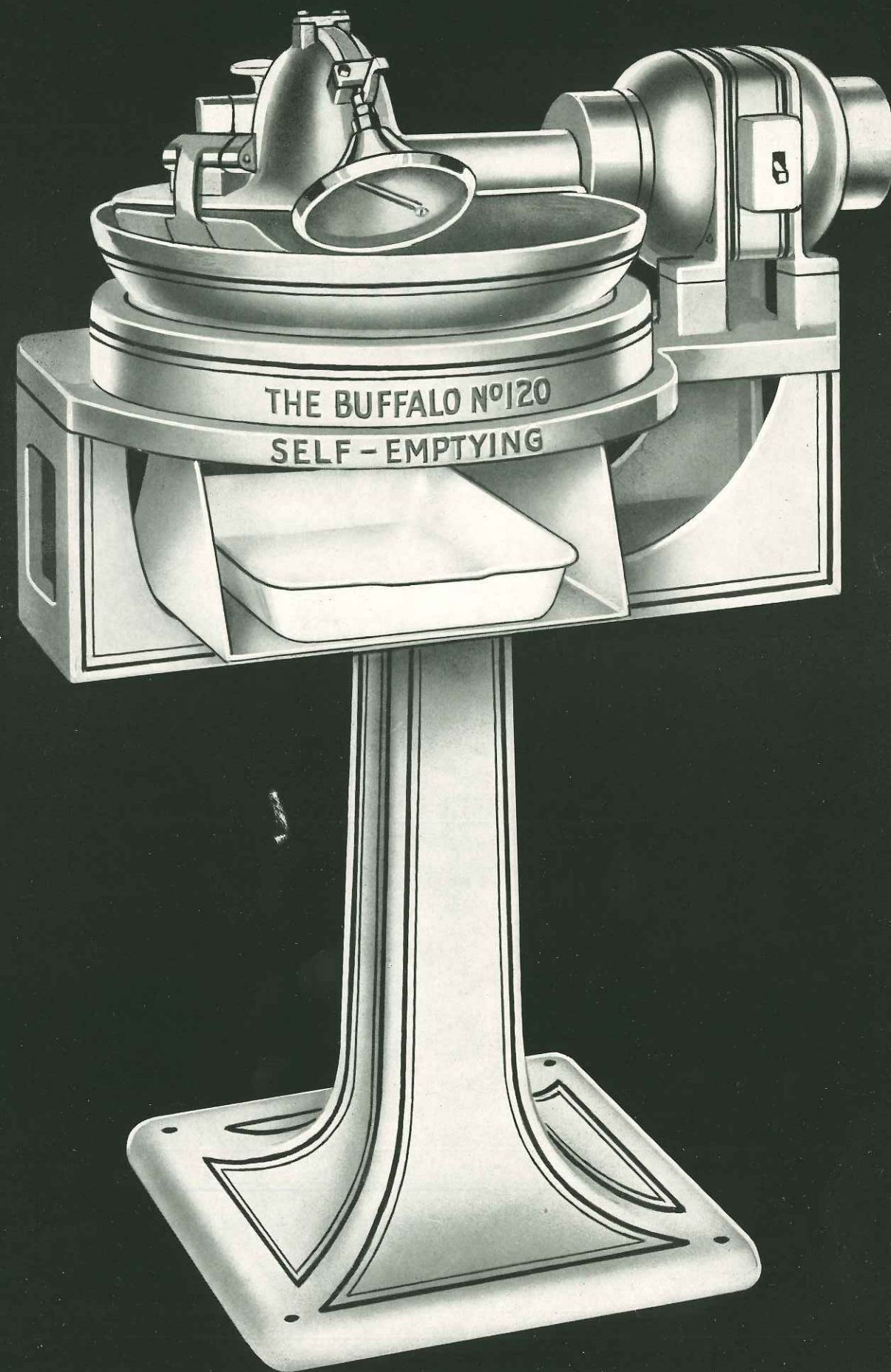
VEGETABLE SLICERS

★

BREAD SLICERS

JOHN E. SMITH'S SONS CO.

FIFTY BROADWAY - BUFFALO 3, NEW YORK



A few
**OF MORE THAN A
HUNDRED USES**

Cut meat for croquettes,
hash, sausage, meat
loaves
Cut vegetables, nuts,
fruits for salads
Mince parsley, peppers,
mint, spinach
Cut clams and other in-
gredients for chowder
Make codfish cakes
Make chicken and lob-
ster cutlets
Make deviled ham
Make sandwich spreads
and pastes
Mince clams and oysters
for stews
Make hash brown or
raw fried potatoes
Make mincemeat
Make lobster or shrimp
newburgh
Make supreme sauce
Make old fashioned
Philadelphia pepper
pot
Make timbales of fish,
chicken, turkey

Model 120 BUFFALO *Self-Emptying* FOOD CUTTER

The savings in time and the reductions in waste that a Buffalo Food Cutter can create in nearly any kitchen will return its entire cost many times over.

Menus can be broadened to include greater variety, dishes can be made to look more attractive and appetizing—with LESS actual labor cost.

In a few seconds the Buffalo Food Cutter will cut a full batch of any kind of food to any desired degree of fineness. There is no mashing or squeezing. By retaining all of the natural juices and flavor in the food, the texture and protein value are far superior to food which is ground "under pressure" in the ordinary way. Delicious chopped meat dishes can be prepared from less costly cuts and any given quantity will produce more finished bulk and more actual food value. This extra "yield" is, in itself, an important cost cutting factor.

The Buffalo Cutting Principle consists of a set of curved knives revolving at high speed close to a slowly revolving bowl. The cut is clear and sheer without mashing. The entire batch is thoroughly mixed as it is cut—and the complete operation requires only a few seconds.

The knives are well guarded and a positive acting safety switch prevents accidental operation when the knives are in an exposed position.

THE BUFFALO EMPTYING DEVICE

The time saving self-emptying device is an exclusive feature of the Model 120 Buffalo Food Cutter. It is fast, sanitary, completely safe and extremely simple. It consists simply of a round hole in the bottom of the bowl, a leak-proof plug which rotates with the bowl when in the closed position, and a small plow which drops into the bowl and guides the chopped food through the hole into the tray underneath. The operator need not even touch the food—all possibility of injury is entirely eliminated. Since there are no moving parts there is nothing to wear or get out of order.

The savings in time, the complete sanitation and the exclusive safety feature have made the Buffalo 120 Food Cutter almost standard equipment in large kitchens.



S P E C I F I C A T I O N S

Bowl: 20" diameter, not removable.

Capacity: 20 lbs. fresh meat.

Top plate and knife guard removable in one unit.

Self Emptying Feature

Opening in bowl: 6 7/8", diameter.

Shelf under bowl accommodates tray 16"x17"x7".

Knives: Two of finest tool steel.

Motor: 1 H.P.

Gears and moving parts fully enclosed.

Listed by Underwriters' Laboratories, Inc.

Finish: Surfaces coming in contact with food heavily tinned. Exterior finish, attractively enameled.

Safety switch: Prevents operation of knives while in exposed position.

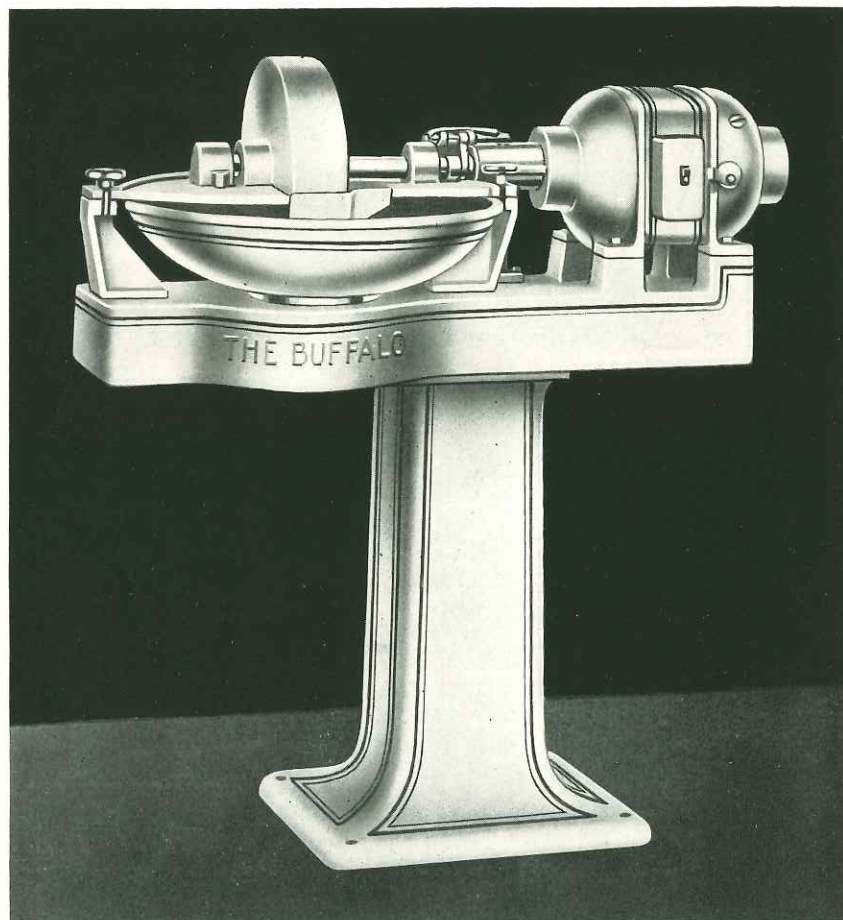
Knives removable from shaft as a unit, can be put back without readjusting.

Can be equipped with vegetable slicing and meat grinding attachments. (See page 8.)

Net weight: 520 lbs. Crated weight: 620 lbs. Boxed weight: 770 lbs.

Boxed dimensions: 46" x 36" x 51".

Overall measurements: 29" x 38" x 47".



Model 321-A PEDESTAL TYPE

This model is built with an extra large capacity for large restaurants, hotels, hospitals and all institutions where large quantities of food are handled.

When a wide variety of food is prepared the speed and adaptability of a Buffalo Food Cutter are important cost reducing factors.

S P E C I F I C A T I O N S

Bowl: 21" in diameter, not removable.

Capacity: 20-25 lbs. of fresh meat.

Knives: Two of finest tool steel.

Motor: 2 H.P.

Gears and moving parts fully enclosed.

Finish: Surfaces coming in contact with food heavily tinned. Exterior finish attractively enameled.

Can be equipped with vegetable slicing and meat grinding attachments. (See page 8.)

Safety features: Top plate cannot be thrown back until motor is disconnected.

Net weight 590 lbs., Crated weight 700 lbs., Boxed weight 770 lbs.

Overall measurements: 46"x27"x44".

Boxed measurements: 51"x33"x52".

Listed by Underwriters' Laboratories, Inc.

Bowl: 17" in diameter, removable.

Capacity: 15 lbs. fresh meat.

Knives: Two of finest tool steel.

Motor: 1 HP.

Gears and moving parts fully enclosed.

Knife guard and top plate removable in one unit.

Finish: Surfaces coming in contact with food heavily tinned. Exterior finish, attractively enameled.

Can be equipped with vegetable slicing and meat grinding attachments. See page 8.

Safety features: Safety switch prevents throwing back the top plate and knife guard until the knives have stopped revolving.

Knives cannot be started until knife guard is in position.

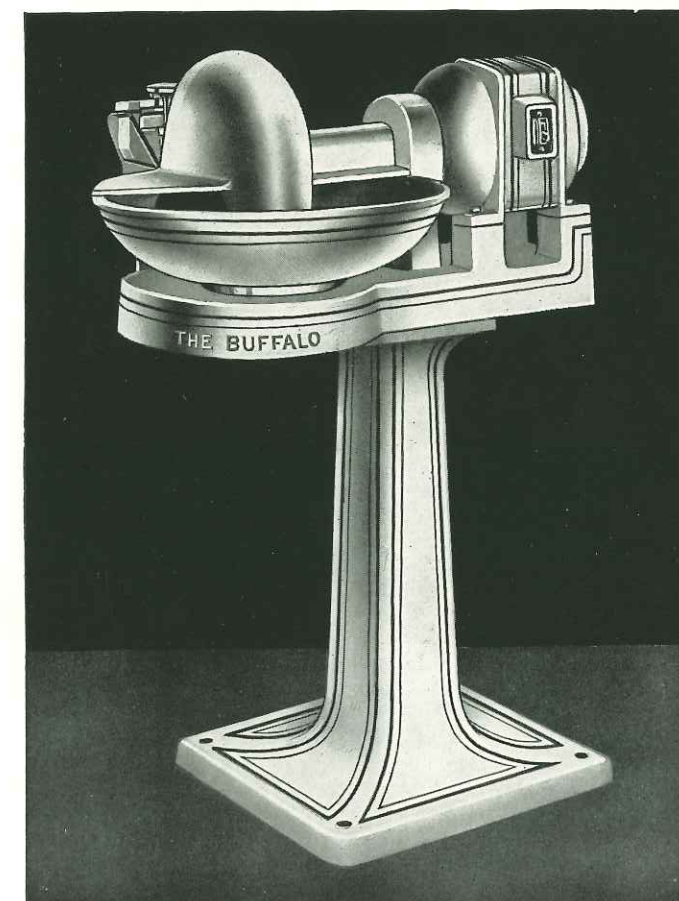
Knives removable from shaft as a unit, can be put back without readjusting.

Net weight 395 lbs., Crated 465 lbs., Boxed 570 lbs.

Overall measurements: 46"x24"x34".

Boxed measurements: 43"x31½"x53".

Listed by Underwriters' Laboratories, Inc.

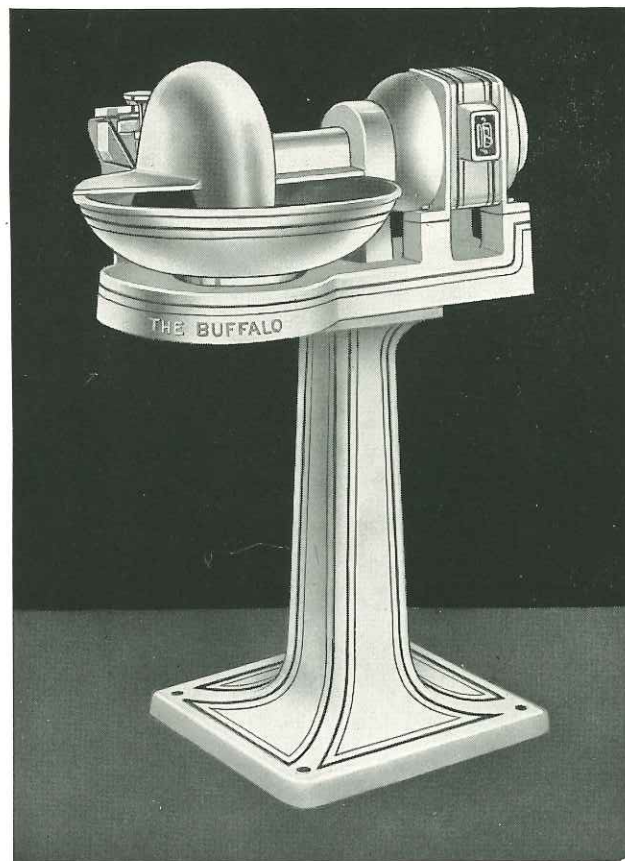


Model 217-D PEDESTAL TYPE

A modern, highly developed machine especially adapted to the kitchen of average size where a wide variety of uses and a limitation of space require both speed of operation and compactness of design.

It is a sturdy, modern unit equipped with positive acting safety devices.

The speed and convenience of operation, its wide range of uses and the sturdy basic construction of this medium sized machine make it a most dependable unit for an efficient and profitable kitchen.



Model 111-D PEDESTAL TYPE

Also made in bench type without pedestal

A newly designed model, developed in cooperation with foremost kitchen engineers to provide a machine specially adapted to restaurants, cafeterias and all types of institutions seating from one to two hundred persons. It is equally adapted to hospitals with two hundred beds or less.

Model 111D is compact in design, requires a minimum of floor space and its modern appearance is in complete harmony with the neatness and attractiveness of an up-to-date kitchen. It is extremely sturdy in construction and is equipped with the most modern safety devices.

S P E C I F I C A T I O N S

Bowl: 15" in diameter, removable.

Capacity: 10-12 lbs. fresh meat.

Knives: Two of finest tool steel.

Motor: $\frac{3}{4}$ H.P.

Gears and moving parts fully enclosed.

Knife guard and top plate removable in one unit.

Finish: Surfaces coming in contact with food heavily tinned. Exterior finish, attractively enameled.

Can be equipped with vegetable slicing and meat grinding attachments. See page 8.

Safety features: Safety switch prevents throwing back top plate and knife guard until the knives have stopped revolving.

Knives cannot be started until knife guard is in position.

Knives removable from shaft as a unit, can be put back without readjusting.

Net weight: Pedestal type, 375 lbs.; crated, 430 lbs.; boxed, 570 lbs.

Net weight: Bench type, 222 lbs.; boxed, 315 lbs.

Overall measurements: Pedestal type, 22"x32"x46"; Bench type, 22"x32"x17".

Boxed measurements: Pedestal type, 38"x30"x51"; Bench type, 37"x26"x21".

Listed by Underwriters' Laboratories, Inc.

Bowl: 14" in diameter, removable.

Capacity: 7 lbs. fresh meat.

Knives: Two of finest tool steel.

Motor: $\frac{1}{3}$ H.P.

Equipped with ball bearings throughout.

Gears and moving parts fully enclosed.

Knife guard and top plate removable in one unit.

Finish: Surfaces coming in contact with food heavily tinned. Exterior finish, attractively enameled.

Can be equipped with vegetable slicing and meat grinding attachments. See page 8.

Safety features: Safety switch prevents throwing back top plate and knife guard until the knives have stopped revolving.

Knives cannot be started until knife guard is in position.

Knives removable from shaft as a unit, can be put back without readjusting.

Net weight: Pedestal type, 235 lbs.; Crated 290 lbs.; Boxed 370 lbs.

Net weight: Bench type, 180 lbs.; Boxed 240 lbs.

Overall measurements:
Pedestal type, 21"x26"x44".
Bench type, 20"x26"x15".

Boxed measurements:
Pedestal type, 31"x24"x46".
Bench type, 33"x25"x18".

Listed by Underwriters' Laboratories, Inc.



Model 114 PEDESTAL TYPE

Also made in bench type without pedestal

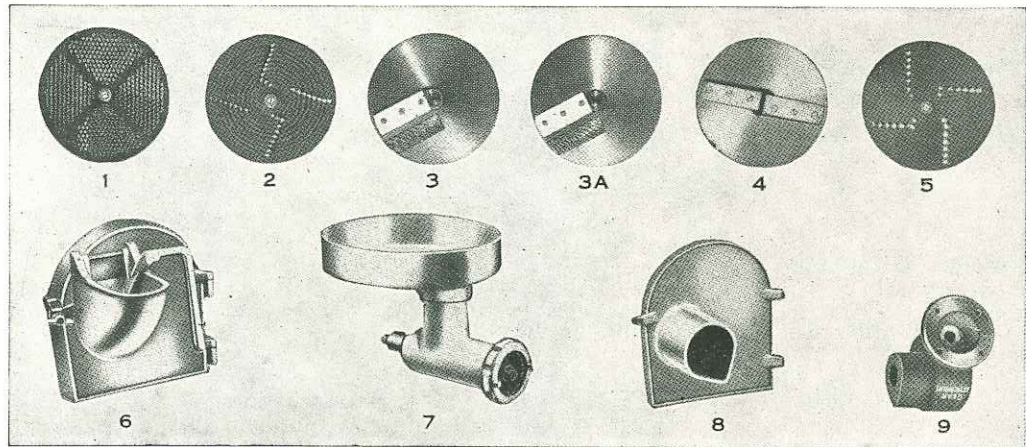
A small thoroughly dependable Buffalo model ideally adapted to small restaurants, sandwich shops, and cafeterias.

The compactness and efficiency of this machine have made it one of the most popular models of the Buffalo line. It requires a minimum of space and will perform a wide range of cutting and mixing operations that will reduce costs by eliminating waste and speeding up kitchen operations.

It is modern, attractive and quiet in operation. It is equipped with the most modern safety devices.

Many hundreds of the machines in constant use have proven conclusively their ability to reduce costs and improve quality.

GRINDER AND VEGETABLE SLICER ATTACHMENTS FOR ALL MODELS

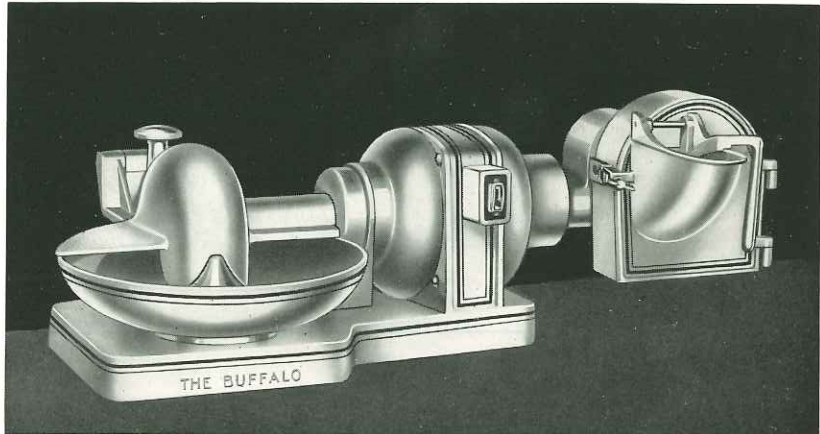


Any Buffalo Food Cutter may be equipped with interchangeable vegetable slicing and meat grinding attachments.

Standard plates for models 114 and 111D are 9" in diameter. 12" plates are used for models 217D, 120, and 321A.

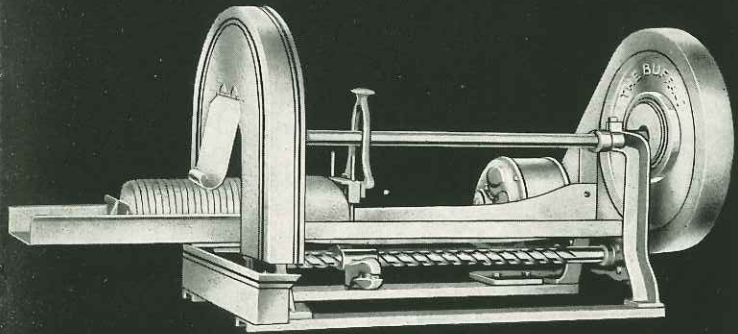
1. For grating cheese, coconut, etc.
2. For shredding vegetables, etc., 5/64" hole.
3. For making French fried potatoes.
- 3A. For making Julienne potatoes.
4. Adjustable plate for slicing vegetables, nuts, fruits, potato chips, etc. 9" and 12" plates are adjustable up to 5/8" slice thickness.

5. Shredder same as number 2, but with 3/16" hole.
6. Vegetable Slicer front, standard type.
7. Meat Grinding attachment; number 12 size, capacity 200 lbs. per hr., is used on models 114 and 111D Food Cutters number 22 size, capacity 400 lbs. per hr., is used on models 217D, 120, and 321A.
8. Alternate Vegetable Slicer front used for slicing celery, cucumbers, carrots, etc., across the grain at right angles to the knife.
9. Hub Attachment required in addition to attachments shown above to adapt Slicing equipment to all Buffalo Food Cutters.



Above illustration shows Model 114 Bench Type Buffalo Food Cutter equipped with Vegetable Slicer attachment.

BUFFALO BREAD SLICERS



The extra slices per loaf and the savings in time more than justify the installation of a Buffalo Bread Slicer. The entire loaf is cut right to the end and experience shows a saving of from 4 to 5 slices per loaf over hand slicing.

The loaf is automatically fed to the knife, cut in uniform slices and stacked in loaf form so that it retains its freshness until it is served. The thickness of slice can be quickly adjusted from 1/8" to 3/8" by simply turning a small thumb screw.

The knife is of finest tool steel which will hold its edge longer and save on sharpening time. It is easily accessible for honing when necessary and a stone is furnished with each slicer. The knife is fully protected and a safety lock prevents it from turning when in exposed position. All parts coming in contact with bread are heavily plated and highly polished. The exterior is finished in attractively striped enamel.

Buffalo Bread Slicers are built in three sizes to accommodate various sized loaves. All three models are available with motor and belt drive or for hand operation as desired.

All models are available for either hand or motor operation.

MODEL 2A: For large hospitals, institutions, etc.

Maximum loaf size: 7"x7"x26".
Capacity: 175-200 Slices per minute.
Stacking pan: 26" long, removable.
Motor: 1/6 H.P.

	Hand Operated	Motor Driven
Net weight:	100 lbs.	131 lbs.
Boxed weight:	177 lbs.	194 lbs.
Measurements:		
Without stacking pan	41"x21"	41 1/2"x32"
Boxed measurements:	49"x20"x24"	

MODEL 1 1/2: For hospitals, institutions, etc., using a loaf slightly over standard size.

Maximum loaf size: 5 3/4"x5"x23".
Capacity: 175-200 Slices per minute.
Stacking pan: 24" long, removable.
Motor: 1/6 H.P.

	Hand Operated	Motor Driven
Net weight:	85 lbs.	125 lbs.
Boxed weight:	148 lbs.	192 lbs.
Measurements:		
Without stacking pan	40"x18"	40"x27"
Boxed measurements:	45"x20"x24"	

MODEL 1A: For restaurants, sandwich shops, hotels, etc., using a standard sized loaf.

Maximum loaf size: 4 1/4"x5 1/4"x22".
Capacity: 175-200 Slices per minute.
Stacking pan: 24" long, removable.
Motor: 1/6 H.P.

	Hand Operated	Motor Driven
Net weight:	80 lbs.	106 lbs.
Boxed weight:	135 lbs.	185 lbs.
Measurements:		
Without stacking pan	37"x16"	37"x25"
Boxed measurements:	44"x20"x22"	

U.S. Patent Office

FEB 24 1959

Patent Division